

MONDAY LUNCH MENU

BISTRO

Torched feta, butternut squash, tarragon mushrooms and wilted savoy

or

Grilled chicken, butternut squash, tarragon mushrooms and wilted savoy

MARKET SPECIALS

Harissa roasted salmon with a warm tabbouleh salad, pickled red cabbage and chermoula yoghurt

SIDES

Selection of Seasonal vegetables

Our chefs will gladly adapt any dishes to accommodate any dietary requirements



BISTRO

Palak paneer loaded paratha with coriander chutney

or

Spiced sea bream, gunpowder potatoes, tamarind and coconut yoghurt

MARKET SPECIALS

Chicken Makhani curry with steam basmati

Variety of pickles, chutneys and papadum's

SIDES

Selection of Seasonal vegetables

Our chefs will gladly adapt any dishes to accommodate any dietary requirements



WEDNESDAY LUNCH MENU

BISTRO

Crumbed tofu with tahini slaw and fire roasted piquillo pepper sauce

or

Grilled chicken with salsa verde, quinoa and roasted heirloom carrots

MARKET SPECIALS

Iberico pork burger in seeded brioche with applewood cheese and chilli jam

SIDES

Selection of Seasonal vegetables

Our chefs will gladly adapt any dishes to accommodate any dietary requirements



THURSDAY LUNCH MENU

BISTRO

Bang bang cauliflower taco with gem lettuce, tomato and pink pickled onions

or

Slow cooked beef ragu, baked potato topped with mozzarella

MARKET SPECIALS

Miso glazed chicken rice bowl with pickled cucumber, daikon, edamame and ponzu dressing

SIDES

Selection of Seasonal vegetables

Our chefs will gladly adapt any dishes to accommodate any dietary requirements



FRIDAY LUNCH MENU

BISTRO

Meantime ale battered loin of cod with tartare sauce and lemon wedge

SIDES

Mushy peas
Garden peas
Triple cooked chips

Our chefs will gladly adapt any dishes to accommodate any dietary requirements